

A' European Patent Publication EP099/7073A2 describes a process for preparing a liquid, pumpable fresh cheese.

IN THE CLAIMS:

Please amend claims 20-32 as follows:

20. (once amended) claim 19, wherein the period of time for mixing is about 10 to about 30 minutes.

21. (once amended) The process cheese base of claim 20, wherein the mixed product is cooled to a temperature ranging from about 35 to about 55°F.

A2 22. (once amended) The process cheese base of claim 21, wherein the concentrated milk powders range from about 30 to about 55 percent.

B 23. (once amended) The process cheese base of claim 22, wherein the sodium chloride ranges from about 1.5 to about 2.0 percent.

24. (once amended) The process cheese base of claim 23, wherein the milk fat ranges from about 15 to about 36 percent.

25. (once amended) The process cheese base of claim 24, wherein the water ranges from about 32 to about 34 percent.

26. (once amended) The process cheese base of claim 25, wherein the concentrated milk powders are non-fat dry milk, whey powders, casein, or milk protein powders.